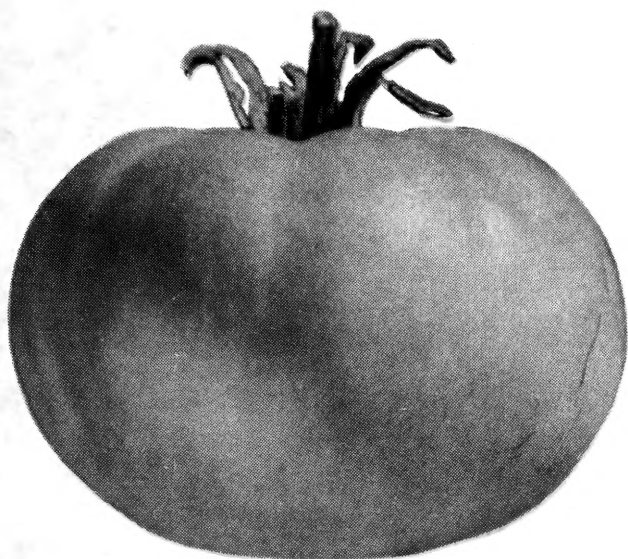


62.67

1956

New Tomatoes - Strange Plant Introductions



**THE EVERGREEN
TOMATO**
GREEN WHEN RIPE



A strange tomato obtained from a horticulturist who since has died without disclosing how it was developed or origin. Skin of the fruit never ripens more than a pale yellowish green. Interior of fruit remains green even though rotten ripe. Size ranges from medium to large. Maturity about 72 days. Flavor is highly acid and extremely solid fleshed. Very easily peeled without hot water bath. Very extensive vigorous vine growth. Very fine for slicing and frying and especially for preparing a delicious Conserve. **EVERGREEN TOMATO CONSERVE** - Peel and cut 6 cups of Evergreen Tomato. Add 6 cups white sugar - add 1/2 cup water - cook for about 15 minutes, then add one can diced pineapple (pint size). Cook until clear - turn into jars and seal.

SEED POSTPAID — Pkt. 50 cents

GLECKLERS SEEDMEN
METAMORA, OHIO

GROWERS

BREEDERS

IMPORTERS

THAT LETHAL DOSE

In past years we have recommended cerasen or arasan as a seed protectant before sowing tomato seed to control damping-off of seedlings and seed rot. From our experience, we find it difficult to gauge just the right amount for small quantities of tomato seed. Too heavy measurement of either cerasen or arasan will reduce and even destroy germination. Too little will not control what it was intended for. Then too prolonged contact with the treatment likewise reduces germination. This is the reason we do not pre-treat our seed before shipment.

A new seed protectant has recently been developed, known as captan and sold under the trade name of Orthocide 75 put out by the California Spray-Chemical Corp. This new fungicide seed treatment in several years of tests has proven very effective against seed and seedling rots, root rot and damping off. Happily captan is one of the safer agricultural chemicals in use today. It has little odor and is low on toxicity to man and animals. From our experience in using Orthocide 75 on tomato seed preparatory to sowing, there is no noticeable harm to germination, even when used in excessive proportions. Again it may be used in a weak spray solution to control damping off after seedlings have emerged.

TOMATO SEED IN THE DEEPFREEZE

Germination is greatly improved by placing seed in the deepfreeze part of your refrigerator a few days before sowing. This tends to break the dormancy of the seed germ. Here is a report of an extreme example from a man in Florida who tried it by accident.

We found five packets of your tomato seeds purchased in 1951, in our deepfreeze. We made a trial planting and obtained a 100% germination of sturdy looking plants. Thought you would like to know.

October 4, 1955

C. J. Appledorn
Bradenton, Florida

TRUE IT IS

In order to preserve tomato seed viability in the south, from one year to another, it is necessary to keep seed in the refrigerator. Thus it is also important to purchase seed grown and stored in the north where viability is naturally preserved by ideal temperatures and proper humidity.

MINIMUM ORDER 25c

Insures receiving our future mailings of new plant introductions each year.

All tomato seed prices in this catalog are postpaid within the U. S. and possessions. Foreign shipments are only postpaid to the port of embarkation.

TERMS: CASH WITH ORDER. CHECKS BELOW ONE DOLLAR NOT ACCEPTABLE. MONEY ORDERS O. K., ANY AMOUNT.

GLECKLERS: SEEDMEN, GIVE NO WARRANTY, EXPRESS OR IMPLIED, AS TO THE PRODUCTIVENESS OF ANY SEEDS AND PLANTS WE SELL AND WILL NOT BE IN ANY WAY RESPONSIBLE FOR THE CROP. OUR LIABILITY IN ALL INSTANCES IS LIMITED TO THE PURCHASE PRICE OF THE SEEDS AND PLANTS.

New Tomatoes

COLORADO RED (68 Days)

A new tomato produced and released by the Cheyenne Horticultural Field Station of Wyoming, in cooperation with the Fort Lupton Canning Company, Colorado. Its development resulted from segregation generations and selections of the cross of Alpine X Cardinal. Critical selections for many years for earliness, resistance to sun scald, yield and quality was practiced. Medium size, semi-indeterminate vines have good foliage coverage. Medium-size fruits have good red color and fleshy interior. Colorado Red is able to set fruit under cooler temperatures, such as experienced in higher altitudes, and is recommended as a canning variety for northern Colorado and in Wyoming.

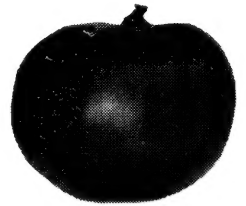
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.



TEXTO 1 (W-7)

A new tomato developed for the lower sections of Texas, especially through the Rio Grande valley. The cross was made by Dr. Bruce Perry at the Winter Haven Experimental Substation, using Bounty and Rutgers strains. Most encouraging tests have been made in the Rio Grande valley and limited extent over the rest of Texas. Increased yields of 50 to 100 per cent over Rutgers have generally been noted. Maturity about 10 days to two weeks earlier and at least equal in size and appearance of fruit, holding up and ripening as well in storage. Medium size, semi-indeterminate vine growth. Fleshy fruit of good red color. A very excellent green wrap variety

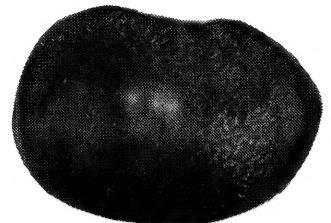
Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.



WATERMELON BEEFSTEAK (75 Days)

An extremely fleshy, large pink skinned tomato we are adding to our collection this year. Interior of fruit is a purplish red, very fleshy with only a few seeds and having a mild delicious flavor. Fruits get to weigh two pounds and over without staking. Large indeterminate vines, heavy foliage. This is an old variety that has been grown for nearly a century, but now practically extinct. It was found in the hands of only a few neighbors in a town of West Virginia.

Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75; $\frac{1}{4}$ lb. \$6.50.



PERON OUTDOES HYBRIDS

I would like to tell you of my experience with your seeds. I tried Peron in alternate rows with three other varieties, namely Southland, Big Boy Hybrid and Homestead (obtained at a local seed store). Needless to say, your Peron far out performed all others on every count. Even in size (or weight) they averaged just about identical to the giant Big Boy when grown in same soil, side by side and given identical treatment.

John G. Robinson, Burnsville, N. C.

New Tomatoes

MANALEE (68 Days) — Wilt Resistant

A new tomato variety released by the Gulf Coast Experiment Station of Florida. An early maturing strain especially adapted for fall production in areas of the southern half of Florida. A very productive tomato of deep globular medium size with an attractive smoothness. Medium size indeterminate vines with ample foliage coverage. For many years Grothen's Globe has been the old standby in tomatoes for greenwrap and shipping to northern markets. Manalee was developed as a greater improvement on this old time strain, having resistance to four different fungus diseases and greatly increased productivity. Several days gain in earliness is also an advantage for higher market prices. Tests in Florida the past few years have shown Manalee to be consistently more productive, earlier and better plant health than the common Grothen's Globe strain.

Pkt.: $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

OHIO W-R BROOKSTON — Wilt Resistant

A newly developed tomato from the Ohio Agricultural Experiment Station, having unusually high fruit quality for canners and home gardeners. Interior color of fruit is a dark red, similar to Rutgers giving an excellent finished product. Maturity a few days earlier. Slightly flattened fruits are large under good growing conditions and set well under hot weather conditions. Total yield exceeds Rutgers and being earlier presents a very important new canning strain.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

LUTESCENT (70 Days)

A new and very rare tomato of unusual oddity. Plants look normal until fruit begins to set. Mysteriously from there on the lower leaves turn yellow but remain alive and healthy. The calyx, many times of monstrous size, together with the fruit, turns yellow. It appears as though the plant were about to produce yellow tomatoes, but lo and behold on complete ripeness the fruit turns red. The combination of green and yellow leaves presents a beautiful sight as the yellowing proceeds upward from the base, eventually enveloping most of the plant at extreme maturity. Globular medium size fruits of mild flavor. Having no commercial value, this strain is merely ornamental. While the plant itself is of fixed type, yellowing of the leaves and fruit is due to an inherent yellow-recessive characteristic.

Pkt.: (about 300 seeds) 25c; $\frac{1}{4}$ oz. \$1.75.

NECTARINE (72 Days)

Another rare tomato having a sticky characteristic on both fruit and leaves. Very mild medium size fruit appear as though a clear corn syrup had been poured over them. Interior of fruit is pink upon ripening with somewhat rusty appearing skin. Plant growth quite large, very dense with wide thick leaves. The extreme glossy shine of the fruit would be a most desirable characteristic if incorporated in a quality market variety.

Pkt.: (about 300 seeds) 25c; $\frac{1}{4}$ oz. \$1.75.

ROMA (Wilt Resistant) PASTE TOMATO (68 Days)

A very important new tomato development at the Plant Industry Station, Beltsville, Maryland. Final selection came from progenies of crosses of San Marzano, Pan American and Red Top. Vine and fruit characteristics resemble Red Top, but much more productive and slightly larger San Marzano type fruit. There has been great need in the past for a wilt resistant paste tomato in areas where infestations of fusarium wilt has been a problem. Roma fruit ripens evenly to a deep red color. Interior is extremely high in solids, making it excellent for processing whole, for manufacture of pulp or fortifying soup stocks. The mild flavor, few seeds and solid paste-type flesh make Roma fine for home use in fresh eating and salads.

Pkt. 25c; ¼ oz. 90c; 1 oz. \$3.50; ¼ lb. \$11.75.

. . .

VITALITY: I must comment upon all tomato seed purchased from you. More vitality than other companies. T. H. Ellis, Landscape Architect, Fairfax, Va.

THESSALONIKI (68 Days)



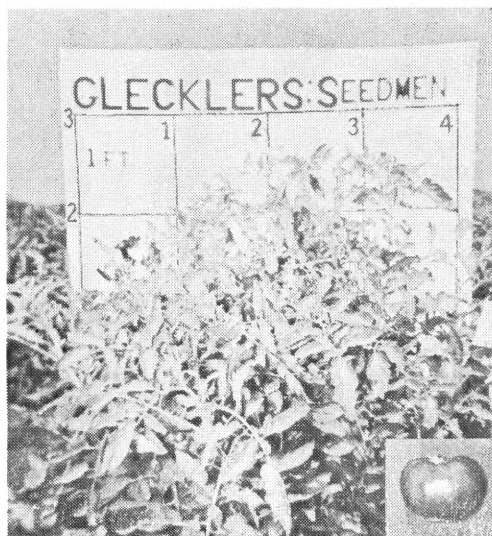
A wonderful new strain recently developed at the Ministry of Agriculture Experiment Farm in Greece. A cross of early Thessaloniki and late Thessaloniki. Mid-season in maturity. Vine growth indeterminate heavy, with dense foliage. Plant health throughout the season is very good, carrying considerable resistance to fungus diseases. Most amazing is its characteristic of producing practically all uniform size, deep globular fruits about the size of a baseball. Very beautiful, smooth, with perfect blossom ends. Small and rough-shaped fruits are a rarity. Skin is very tough, highly resistant to cracking. Ripens to a beautiful scarlet color, uniformly over the entire fruit. Its solid fleshy interior is mildly flavored and fruits keep very well after ripening. Adapted for staking and we value it a very important market or home garden strain. Reports of trials with Thessaloniki say "nothing more could be asked for in tomatoes."

**Pkt. (about 600 seeds) 50c; ¼ oz. \$1.75;
1 oz. \$6.50; ¼ lb. \$24.50**

EARLY GARDEN STATE (65 Days) (Campbell's 378)

A new quality red tomato developed by The Campbell Soup Co., resulting from an extensive breeding and testing program to perfect a canning variety combining earliness, heavy yield, fruit quality and fine red color. Matures a week earlier than Stokesdale. Heavy yielder of slightly flattened fruits, with entire settings averaging large in size, very securely attached by thick stems. Ripe fruit is smooth and remains firm for unusual lengths of time. Vine growth vigorous and dense with wide leaves similar to Rutgers, becoming semi-open after lying down with its fruit load. Its heavy, early yield ripens in about three to four heavy pickings in rapid succession and is usually delivered before late blight or the first frost strikes. From excellent reports from many areas of U.S. this variety has a wide adaptability.

Pkt. ⅓ oz. 25c; ¼ oz. 40c; 1 oz. \$1.10; ½ lb. \$3.50; 1 lb. \$11.80



ANGORA TOMATO (68 Days)

Fuzzy, grayish white leaves and stems. Medium indeterminate vine growth. A most beautiful plant as the brilliant red tomatoes appear through the foliage. Medium size velvety-smooth fruits are extremely solid and rarely crack. A most delicious, very mild flavor. A very beautiful garden setting may be had by alternate planting of our Golden Glow tomato and flowers. A few plants will not come true in Angora; these can be detected in the seedling stage by the absence of fuzz on the leaves, which can be pulled and discarded.

Postpaid: Pkt. 50c; ¼ oz. \$2.50.

WE OBEY ORDERS

Please quit calling the Angora tomato a novelty, for it will set fruit in any kind of weather and not crack in a hundred. So far and as near perfect as any tomato I ever seen and above medium in size.

J. R. Holmes,
McCook, Nebr.

TICKLED TO DEATH

Your Angora produced more tomatoes for me last year than any variety I've ever grown. Plants were beautifully ornamental and definitely were never bothered by tomato hornworms.

Frank J. Ball,
Pittsburgh, Pa.

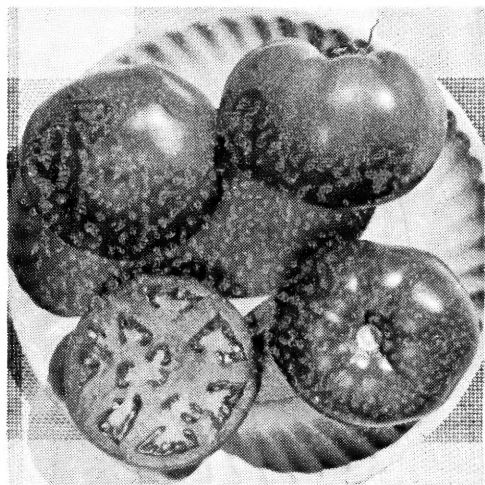
We receive many reports of Angora tomato not being bothered by tomato hornworm. It's our contention they can't stand being tickled by the woolly fuzz while chewing away.

Glecklers Seedmen

PERON (68 Days) Sprayless Tomato

A miraculous variety developed by Prof. Abelardo Piovano at the National University of Argentina. Medium size semi-determinate bushy vines are very resistant to fungus diseases common to tomatoes. Foliage is semi-dense. A very heavy yielder of large size, slightly flattened globular fruits of the most extraordinary quality. Interior of fruits very solid and meaty, without any core. Very small and numerous seed cells, form a perfect fruit structure. Ripens to a beautiful deep red color over the entire fruit without green or yellow shoulders. Its tough, velvety-smooth skin is very crack resistant and easily peeled without immersing in hot water, a rarity not found in other varieties. Flavor is mildly acid and of a most delicious taste. Fruits keep exceptionally long after ripening. The Peron tomato is called sprayless because it will produce a normal crop of quality fruit in most areas without any disease control. No other tomato was ever introduced that received so many voluntary complimentary reports and we have them by the hundreds. No other tomato ever introduced has shown such wide adaptability. These reports have come from practically every state, in areas where they were unable to grow any other strains. It performs wonderfully in the tropics where fungus diseases get out of hand. From Alaska we have a report it is wonderful in the greenhouse. Its drought resistance is terrific.

Pkt.: (about 600 seeds) 50c; ¼ oz. \$1.75; 1 oz. \$6.50; ¼ lb. \$24.50.



GOLDEN GLOW

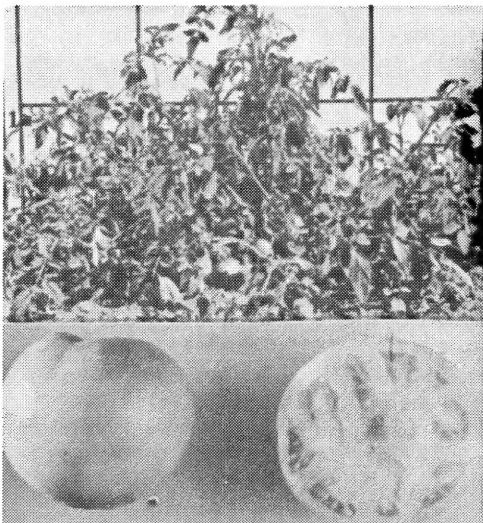
A new yellow-leaved tomato. Medium size, dense, bushy plants remain yellow the entire season. The striking yellow appears like fluorescence in the garden, very eye-catching even at a great distance and makes a most beautiful contrast among other green vegetable plants. Bears small pale-orange-colored fruits, very mild in flavor. The yellow leaves are not a fixed characteristic and are more of a mutation having a gene-deficiency. A small percentage of plants from our seed will have light green leaves. These can be detected in the seedling stage; when about three or four inches high they may be pulled and discarded from the flats.

Pkt. 50c.



I had excellent results with EARLY GIANT HYBRID tomatoes I raised from the seed purchased from you last year. I sold tomatoes all through the drought last year when other people didn't have tomatoes.

H. J. Rice, Jr., Ekron, Ky.



GOLDEN SPHERE (72 Days)

A new, superb yellow tomato developed by Dr. P. A. Young, plant pathologist at the Texas Agricultural Experiment Station. The result of 10 years' effort in breeding and selecting a wilt resistant yellow strain possessing perfect globular, large size fruits of mild, delicious flavor. Fruits are very solid with a tough skin. The frosty, fleshy interior is very tempting, and is excellent for preparing mild preserves. Vine growth quite extensive, sprawling, with dense foliage. Leaves are characteristically smooth with a grayish green color.

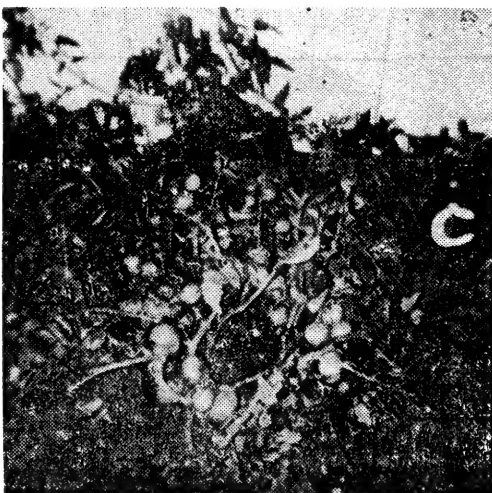
Pkt. (about 600 seeds) 25c; 1/4 oz. 90c; 1 oz. \$3.50

WE EAT A LOT OF TOMATOES—Tomato consumption in the U. S. is estimated at approximately 24 pounds or 75 medium-sized tomatoes.

CLUSTER-MATO (55 Days)

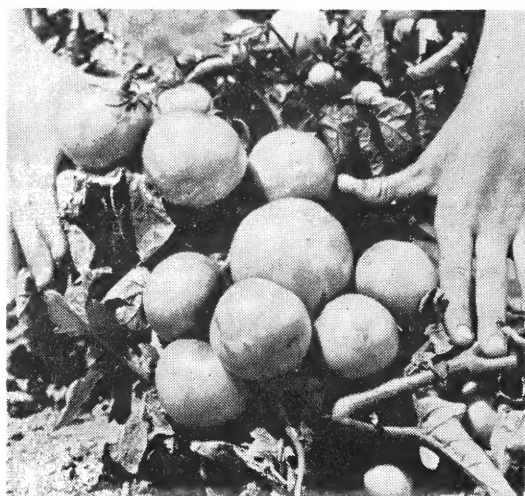
New Selection

Our own extra early selection for staking or ground culture, for the first on the market. Extremely solid and meaty, large to medium in size, borne in generous successive clusters, as shown in photograph. Although slightly flattened in the first setting, becomes globular-shaped in the following clusters. The meaty interior, thick outer walls and tough skin resist cracking and bruising. Very mild in flavor, together with the juicy and meaty texture, presents a real table treat. Delightfully smooth and free of blossom-end scars. Plants are very adaptable for staking and semi-open at ripening time. Cluster-Mato has a most notable characteristic of setting fruit in cooler temperatures than permissible with other extra early varieties. For maximum results, plant in well drained, fertile, sandy loam soil.



Pkt. (about 600 seeds) 25c; 3/8 oz. 50c; 1/4 oz. 80c; 1 oz. \$2.75; 1/4 lb. \$10.50

GERMAN TOMATO (45 Days) Extreme Dwarf Bush



The most unusual dwarf bush tomato we have ever tested. Extreme dwarf rugged growth rarely grows more than a foot tall and the same in diameter. It is really a mystery how such a small plant can produce such an abundance of good size tomatoes. Extremely early, in fact we set out plants here in northern Ohio, June 15th, 45 days ripe tomatoes appeared. Somehow one of the fruits fell to the ground and was stepped on, before the first heavy frost struck, lo and behold there beside the mother plant stood progeny plants in full bloom. This took place in one of the driest summers on record. If the mother plants had been set a month earlier we would of had two crops in one year. Leaves have a distinct up-

ward curl, very thick and rigid. Beautiful globular red fruits attain a size up to 3 inches in diameter. Flavor is almost identical to the famous Rutgers strain. What a joy it will be for shut-ins and indoor gardeners to watch this dwarf bush tomato grow in their homes and bear delicious fruit. All you need to grow them is a 10 inch flower pot or larger and set in a southern exposed window. Like greenhouse tomatoes the plant must be tapped with a stick when blossoms reach the open and extreme yellow stage in order to effect pollinization. This is taken care of by the wind when grown outdoors. Better yet, get some of the new hormones, spray on the blossoms for artificial pollinization and produce seedless tomatoes.

Pkt. (about 100 seeds) 25c; ¼ oz. \$2.50.

GERMAN BUSH AMONG FLOWERS

This last season I placed plants of your German tomato among my flowers. It was an unsightly effect at first, as other plants had given me in the past. Instead, the plants being dwarf and very sturdy and upright, made a very pretty picture when loaded with beautiful red fruit, so perfectly and uniformly sized and shaped. The fruit was much larger and more palatable than any I have ever seen from dwarf plants. Also had tomatoes on my plants when other people did not have in their gardens because of extreme drought. My German tomatoes were so successful outside, I even attempted to transplant one plant into a pot and bring into my small greenhouse last fall as an experiment. It not only withstood the transplanting well but, to my great surprise I had tomatoes from it on my table for both Thanksgiving and Christmas, even after having produced fruit all last summer.

Mrs. W. S. Selger,
Warrënsburg, Mo.

CUYANO

New Smooth Marman

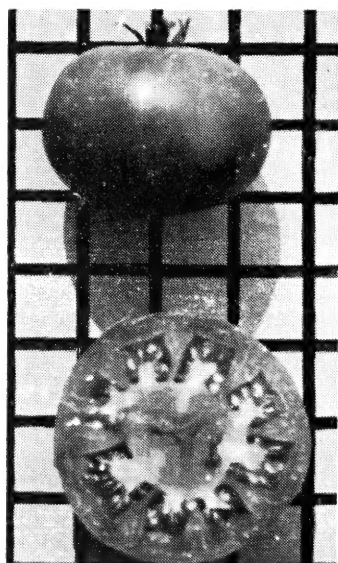
A new strain of Marman developed by Prof. Abelardo Piovano at the National University of Argentina. An outstanding improvement over the original strain. Maturity a few days earlier, vine growth the same but more resistant to fungus diseases. Fruit quality is greatly improved, much smoother and solid. Interior is fleshy without cavities or puffiness. Size is somewhat larger in the early clusters, which is the important part of fruit setting for early market. In both vine and fruit this new strain of Marman called Cuyano is a great improvement over the original strain.

Pkt. (about 300 seeds) 25c; ¼ oz. \$1.75; 1 oz. \$6.50.

We are very thankful for the source of information that told us about your company as we are looking forward to many pleasant hours with your seeds and plants.

Feb. 24, 1953

Mr. C. D. Ebbert, West Palm Beach, Fla.



EARLY RED STRAINS

GERMAN TOMATO (45 Days): Extreme dwarf bush, fine for flower pots.

Pkt.: (about 100 seeds) 25c; $\frac{1}{4}$ oz. \$2.50.

MARMAN (50 Days): Small vines medium fruit, crack and sunburn proof.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

CUYANO (48 Days): Improved strain of Marman, smooth fruit, solid.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50.

CLUSTER-MATO (55 Days): Good for staking, extremely solid, flavor.

Pkt. 25c; $\frac{1}{8}$ oz. 50c; $\frac{1}{4}$ oz. 80c; 1 oz. \$2.75; $\frac{1}{4}$ lb. \$11.50.

EARLIANA (58 Days): Well known early standby.

Pkt.: $\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.

ALPINE (60 Days): Quality; cool setter, uniform; semi-determinate.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

POTENTATE (60 Days): For staking; prolific in cool greenhouse.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

MARMANDE (60 Days): Dwarf, high yielding in warm climates.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

EARLY GIANT F-1 HYBRID (61 Days): Early, size, yield, outstanding university reports. Pkt. (50 seeds) 50c; 2 pkts. 95c; 3 pkts. \$1.35; $\frac{1}{8}$ oz. \$10.00.

TATURA (62 Days): Dwarf bush, globe, withstands sandstorms.

Pkt. 50c; $\frac{1}{4}$ oz. 90c.

MARKET SUPREME (62 Days): Prolific staker, globe, long keeping.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

BREAK O'DAY (62 Days): Red strain long time early market type.

Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.

VALIANT (62 Days): Old time preferred early market type, staker.

Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.

EARLY SCARLET (62 Days): Wisconsin developed quality market type.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

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Thank you for mailing me your 1955 catalog. I wish I had it now for my order. Somebody stole it and I am now ordering from last year's catalog.

H. F. Diana, D.D.S., New Britain, Conn.

MID-SEASON STRAINS

WISCONSIN 55 (65 Days): Juice type canner, prolific, important.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

EARLY GARDEN STATE (65 Days): Prolific canner from Campbell's.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80.

RED JACKET (65 Days): Potato leaf, important canner and garden.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

MARKET FAVORITE (65 Days): Staker, large fruit, smooth, dense foliage.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

PLAMAR (65 Days): Hot climate producer, vigorous productive.

Pkt. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. 90c; $\frac{1}{4}$ lb. \$3.50.

SAN MARZANO (65 Days): Large strain, plum shaped, paste type, prolific.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

RED TOP (65 Days): Plum shaped, paste type, small bush, fast ripening.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.15; $\frac{1}{4}$ lb. \$4.25.

ATHENS (68 Days): Giant fruit, smooth, medium vine, for garden.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$12.50.

THESSALONIKI (68 Days): Very important staker, quality, uniform.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50; $\frac{1}{4}$ lb. \$24.50.

MANASOTA (68 Days): Early Florida shipper, globe, prolific.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.25; 1 lb. \$12.50.

LONGRED (68 Days): Important quality greenwrap and canning type.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

QUEEN (68 Days): Excellent globe market type, prolific.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.20; 1 lb. \$14.80.

WESTERN-RED (68 Days): Hot climate fruit setter, resists sunburn.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50.

PUCK (68 Days): Dwarf bush, cool setter, prolific, good size.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

GOLD DUST (68 Days): Staker, globe, crack-free, long keeping.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75; 1 oz. \$6.50.

STENNER'S EXHIBITION (68 Days): Similar to above, more foliage.

Pkt. 50c; $\frac{1}{4}$ oz. \$1.75.

LATE RED STRAINS

KOPIAH (70 Days): Important for market and canning in gulf states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

HOMESTEAD (70 Days): Unexcelled for greenwrap, solid shipper.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

DURBOT (70 Days): Hot weather type, canner and market.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

SANTA CATALINA (70 Days): Jumbo size red pear tomato, heavy yielder.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

RUTGERS (72 Days): Indiana strain, earlier, more productive.

Pkt. 25c; 1 oz. 50c; $\frac{1}{4}$ lb. \$1.75; 1 lb. \$5.50.

GARDEN STATE (72 Days): Campbell's quality canner, perfect for market in middle west and central eastern states.

Pkt. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50.

MANALUCIE (72 Days): Very important for greenwrap; resists disease.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

FORTUNE (72 Days): Important market type through middle eastern states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$12.50.

GROSSE LISSE (72 Days): Highest quality for middle west, globular.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

PONDEROSA (72 Days): Super Argentina strain, large fruited.

Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75; $\frac{1}{4}$ lb. \$6.50.

CALEPLATA (72 Days): Hot weather producer, disease resistant.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

SOUTHLAND (74 Days): Very solid, crack-proof, shipper and market type.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. 90c; $\frac{1}{4}$ lb. \$3.30; 1 lb. \$11.50.

PEARSON (75 Days): Improved, well known quality California strain.

Pkt. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. \$1.25; $\frac{1}{4}$ lb. \$4.50; 1 lb. \$14.00.

CHESAPEAKE (75 Days): Important market type through middle east states.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50.

LANGADA (80 Days): From Greece, large fruited, heavy vines.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

GREENHOUSE FORCING STRAINS

OHIO W-R 3 (68 Days): Pink, pure selected strain, main type in Ohio.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

OHIO GLOBE (75 Days): Old strain A, similar to above but not wilt resistant.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

MICHIGAN STATE FORCING (75 Days): Wilt resistant, red, large size.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75; 1 lb. \$44.50.

PINK STRAINS

MISSION DYKE (75 Days): Giant size, smooth, meaty. solid.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75.

VOKAL (65 Days): No acid, for happy stomachs, good flavor.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

GULF STATE MARKET (70 Days): Old standby used in southern states.

Pkt. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50.

OXHEART (80 Days): Well known giant heart-shaped tomato.

Pkt.: $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20.

YELLOW STRAINS

SUNRAY (70 Days): No acid, very solid flesh, golden orange color.

Pkt. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40.

GOLDEN SPHERE (72 Days): Deep globe, mild excellent for preserves.

Pkt. 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50.

YELLOW PLUM (72 Days): Bear in clusters, mild, tasty, for salads.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

ORNAMENTALS AND NOVELTIES

TOMATO ORCHIDS (75 Days): Protruding carpels, stick out blossom end.

Pkt. 25c.

GREEN JELL (68 Days): Small red fruit, seed cells have green jell.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

THICK SEPAL (72 Days): Hairy stems, disease and heat resistant.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

PINK SAN MARZANO (68 Days): Delicate leaves, mild small fruit.

Pkt. 25c; 1 oz. \$1.75.

CHERRY (68 Days): Terrific yielder, small fruit, disease resistant.

Pkt. 25c; $\frac{1}{4}$ oz. \$1.75.

EARLY DWARF RED (65 Days): Curled up grey leaves, very odd.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

TATINER (70 Days): Same as above, larger fruit. later.

Pkt. 25c; $\frac{1}{4}$ oz. 90c.

LYCOPERSICON PIMPINELLIFOLIUM (75 Days): Wild currant type, thousands of fruit in clusters to each plant. Pkt. 25c; $\frac{1}{4}$ oz. 60c.

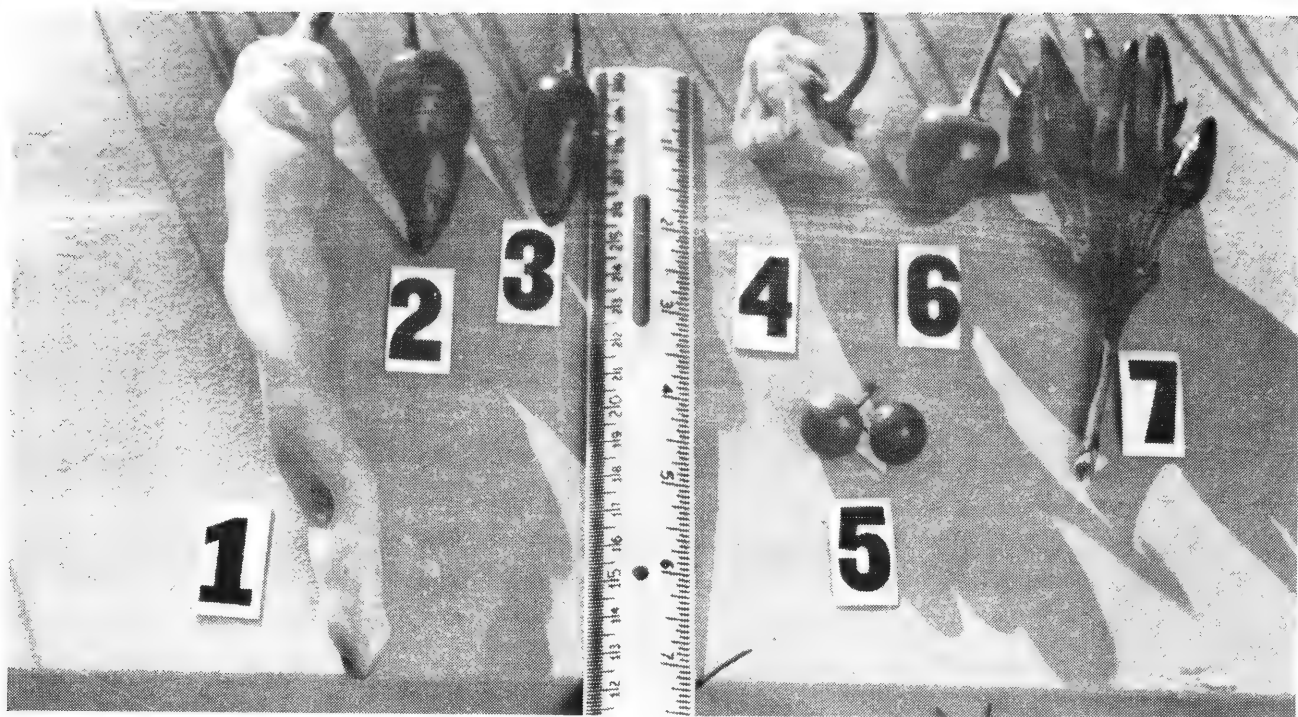
LYCOPERSICON CERASIFORME (75 Days): Terrific vines up to 25 feet, small fruit, oldest wild species in existence. Pkt. 25c; $\frac{1}{4}$ oz. 60c.

TINY TIM (45 Days): Small fruited dwarf plant for flower pot culture. Very interesting as a house plant. Pkt. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.70.

LYCOPERSICON PERUVIANUM (70 Days): A wild tomato. Moderate size vines. Small delicate leaves and branches. Marble-size fruit ripen green, tinged with purple. Smallest tomato seeds in existence. Pkt. 25c; $\frac{1}{4}$ oz. \$1.20.

TOMATOES ARE NOW SIMILAR TO THE PORK INDUSTRY

You have often heard the phrase, "every thing is saved from the hog but the squeal." A similar situation has happened to the tomato. A new medical use for tomato leaves and stems has been discovered by the USDA Agricultural Research Service at Wyndmoor, Pa. It is Tomatine—an antibiotic which is effective against fungi that cause certain skin diseases of humans and animals. It may also prove effective against many serious internal ailments. There are also great possibilities as a starting point in the manufacture of cortisone and certain sex hormones. An Argentine drug company has already begun commercial production of Tomatine ointment. The poor old tomato, once labeled poisonous, has completely proven itself to be one of the most health-giving plants to man there is on earth.



ORNAMENTAL PEPPERS

Equally as interesting in growing and being varied in types and number as tomatoes are peppers or capsicum family. Coded in the above photo as follows: No. 1 Golden Wax; No. 2 Red Hot; No. 3 Purple Leaf; No. 4 Squash; No. 5 Cherry; No. 6 Christmas Tree; No. 7 Black Cuban. **Each Strain: Pkt. 25c.**

GOLDEN WAX, No. 1: Long Hungarian-type, extremely hot, ripens to a waxy golden yellow, never gets red. Medium size plants.

RED HOT, No. 2: True to its name. one of the hottest peppers that exists. Low growing, small flat bush, prolific bearer, ripening most fruits all at once.

PURPLE LEAF, No. 3: Beautiful dark purple leaves, stems and fruit. The fruit turns red on ripening, very hot. Plants grow about $2\frac{1}{2}$ feet high and make very contrasting borders for walks or backgrounds.

SQUASH, No. 4: Compact bushy plants produce squash-shaped yellow fruit. extremely hot. Very odd.

CHERRY, No. 5: Very dwarf bushy plants, excellent for flower pots. Bear profusely cherry-size peppers, which look identical to cherries. Beautiful tinged purple and white fruit turn to white, then red finally.

CHRISTMAS TREE, No. 6: Plants about two feet high bear fruit the shape and size of Christmas tree light bulbs and having many colors of purple, white, yellow and finally red. Very ornamental.

BLACK CUBAN, No. 7: Borne in clusters and protruding upward above the small bushy plants. Fruit at setting is green, turning black and finally red. Stems of red ripe clusters may be cut and dried for a fine bouquet. Very fine for flower pot culture. While this strain seems not to be entirely fixed, with some variation in length and size of pods, one thing is fixed, that is the atomic heat in every pod. In our opinion it's the hottest little thing on earth.



MORE UNUSUAL PEPPERS

Coded by number (left to right): No. 9 Orange Sweet; No. 27 African Chili; No. 15 Yellow Friesdorf; Red Friesdorf (not shown); No. 34 Gold Cone; Pea Size (not numbered) original black Cuban strain; Yellow Cherry, and Red Xmas Bell.

Pkt. 25c each strain. Whole pods of Pea Size Black Cuban and Gold Cone are sent in packets, the sensation is too warm for us to process seed out of them.

ORANGE SWEET, No. 9: Medium early. Dwarf bush. Beautiful orange conical fruits. Extremely thick flesh very mild, sweet flavor. Makes a most beautiful and delicious salad combination. Very prolific. Adapted to flower pot culture and small gardens. A very showy plant. Highly frost resistant when mature.

AFRICAN CHILI, No. 27: The most prolific red chili we have ever seen. Unusual plant health and vigor, obtained from South Africa. Tall bushy vines. Late maturity.

YELLOW FRIESDORF, No. 15: From Italy. Medium early. Mild, sweet flavor. Large upright plants. Very prolific. Highly frost resistant at maturity.

RED FRIESDORF (not shown, but same shape fruit and plant as above yellow strain): Very hot. Thick fleshed. Extremely productive. Medium early. We have seen ripe fruit withstand 25 degrees, yet fruit would not break down after a warm up out in the field.

GOLD CONE, No. 34: Mass of pencil-size golden fruit protrude upward above the leaves on very dwarf plants. Very beautiful and wonderful for flower pots or small garden space. **Pkt.** (Four pods, about 120 seeds) **25c.**

BLACK CUBAN (Pea Size): The true strain of Black Cuban pepper direct from Cuba. Small black fruits about the size of large peas, maturing red. Medium size, upright plants. Purple leaves and stems. Extremely hot. **Pkt.** (Four pods, about 80 seeds) **25c.**

YELLOW CHERRY: Early extreme dwarf low growing plants. Beautifully ornamental for flower pots or small garden space. A mass of large cherry-size fruit protrude upward above leaves. Extremely hot.

XMAS BELL: Odd red bell-shaped fruits hang like Christmas bells on large bushy plants. Late maturity, long bearing and extremely hot.

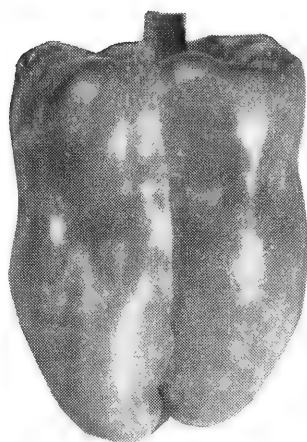
HAVE YOU MOVED?

Always advise us on arrival at your new post office address. If we are bothering or irritating you with our yearly mailings, please advise us to remove your name from our list.



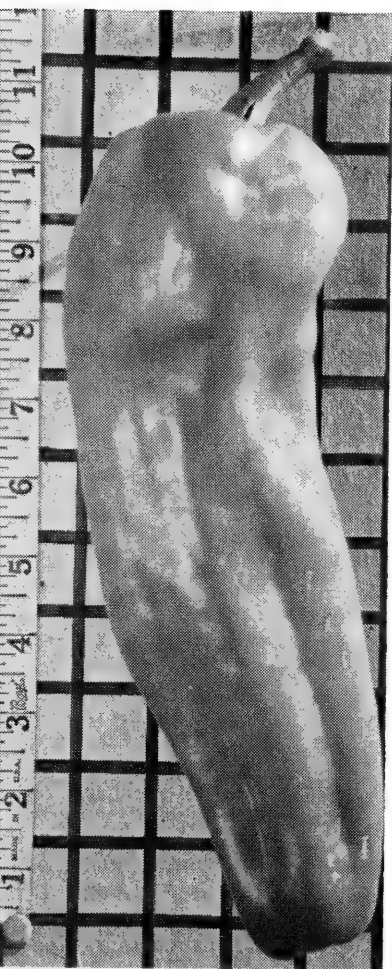
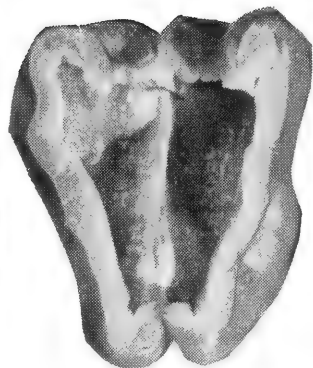
YELLOW BULLNOSE

Large size. bright yellow fruits when ripe. Moderately hot. Short, upright plants. Mid-season maturity. Very shy seeder. **Pkt. 25c.**



SPANISH STUFFER

Very thick-fleshed bullnose. Excellent for stuffing when green or red ripe. Mild, crisp flesh. Short upright plants are resistant to mosaic. Mid-season maturity. **Pkt. 25c.**



THE GIANT ACONCAGUA PEPPER

Considered the largest pepper in the world, it was named after the highest mountain peak of the Andes (22,834 feet), and likewise the highest peak of both South and North America. Huge, long conical (Hungarian) shaped fruits attain a size of $2\frac{1}{2}$ inches in diameter and many times over 10 inches long. Pepper in photo weighs $12\frac{1}{2}$ ounces. Unusually thick fleshed, crisp, mild, sweet flavor, very rich in vitamins. Color ripens to light yellow for harvest and bright red at maturity, which is late. Plant grows into a peculiar conical shape, increasing in foliage density as upward growth. It is virtually necessary to lift the leaves to see the fruit. Seed of this strain remains very limited and we have been unable to produce enough seed to supply the demand in the past. **Pkt. (about 50 seeds) 50c.**

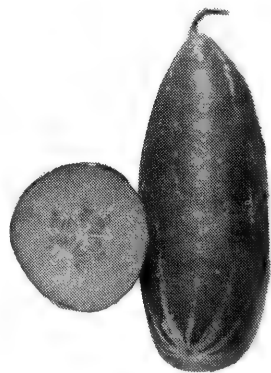
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Last spring we planted seeds of your Aconcagua pepper. We expect our plants will last through 1955. It is a wonderful, extremely mild, heavy fleshed pepper. Some of our peppers were 11 inches long.

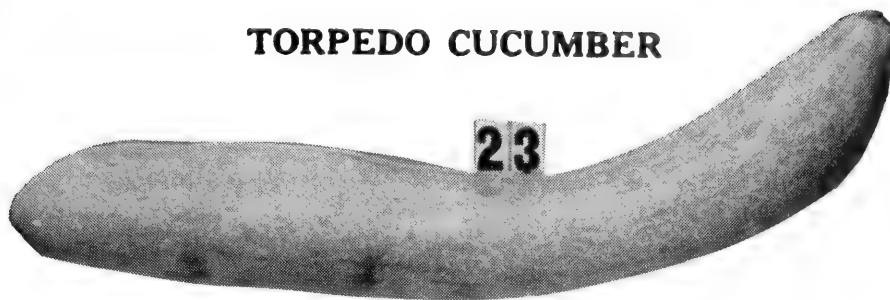
F. A. Funke,
Goleta, Calif.

INDIAN CUCUMBER

A very unusual slicing-type of cucumber from India, having the most solid and crisp flesh we've ever seen. Interior is completely without cavities and retains its solidness and crispness even to dead ripe. Wonderful for frying, having a flavor similar to egg plant; or use them sliced fresh when medium size, they taste like other cucumbers. Size averages very large. Extremely thin skin. Maturity is somewhat late, but they can be grown in any area by starting in plant bands and setting out after last frost danger. **Pkt. (15 seeds, enough for 5 hills) 50c.**



TORPEDO CUCUMBER

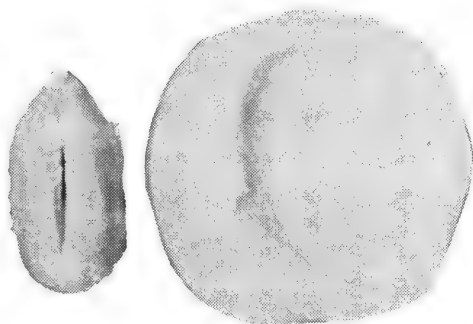


An extra long cucumber from Italy, attaining 20 inches and more in length. Specimen in photo is 23 inches long. Very excellent as a slicer in the medium size

growth. Mid-season maturity. Make fine exhibition specimens. **Pkt.** (18 seeds, enough for 6 hills) **25c.**

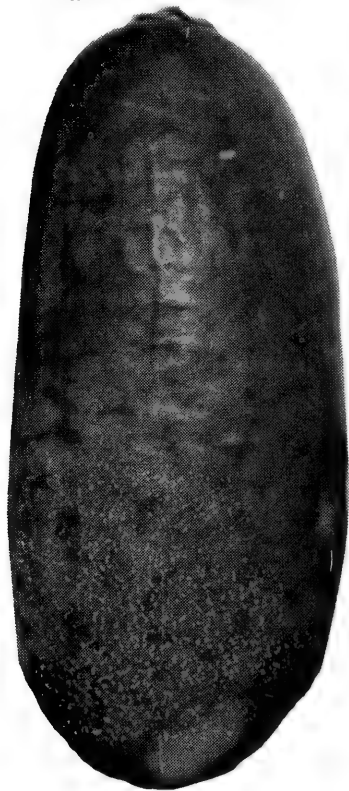
COB MELON

Almost snow-white flesh, fine, sweet flavor, similar to the texture of ice cream. Thick, fleshy walls fill the inside entirely to the "cob" shown in the photo, which is removed in a single unit. This is an old time melon, and seed is difficult to locate. Flesh is so tender, adapts it only to home gardens and local markets. **Pkt.** (30 seeds, enough for 10 hills) **25c.**



STRAWBERRY WATERMELON

The most outstanding watermelon we have ever seen. Fruits seldom reach a size more than 14 inches in length and 7 or 8 inches in diameter, which will easily fit into the refrigerator. Brilliant, bright red flesh. Delicious, frosty sweet flavor. Very thin rind adapts it only to home gardens and local markets. Most unusual, every melon seems to be a good one, regardless of size, with the same tantalizing, sweet taste. Vines are very hardy. Mid-season maturity. **Pkt.** (15 seeds, enough for 5 hills) **50c.**



Best Way To Start Melons or Cucumbers

Plant the seed in plant bands indoors. These can usually be secured at most garden stores, or a common cardboard milk bottle will make about two bands. Bottom and top are cut off, then each band is sliced off at a desired height of about three inches. Set them in a wooden box or metal pan. Fill with good garden soil. Plant about 3 or 4 seeds to each band, $\frac{3}{4}$ to an inch deep and keep moderately moist. Earliness can be increased as the plants can be started before the last frost. Thus the seed is out of danger of mice, soil insects and adverse cool soil conditions. In setting them in the open ground, merely open one corner with a razor, set the ball slightly deeper in soil and water.

CARDINAL EGG PLANT

Very stiff, woody, large upright plants bear clusters of 3 to 5 per cluster of small, globular fruit about $1\frac{1}{4}$ inches in diameter. Plants are beautifully ornamental, with their dazzling red fruit hanging on light green, woody branches.

Pkt. (about 100 seeds) **25c.**

ROSELLE (The Forgotten Plant)

A hibiscus (*hibiscus sabdariffa*) and also a relative to the okra family. So valuable a plant in making sparkling cranberry flavored bright red jelly, beverages, food flavors or pie material, made from either the buds or leaves, yet most home gardeners know nothing about it. Much easier to grow than tomatoes and is started in the same manner. The seed buds are the fruit and, including the entire plant, are a dark red color. Producing the seed buds requires a long season, such as in southern states. They can be grown successfully in northern areas in which the leaves are used, equally as fine as the buds. When set out in the garden a space of four to five feet square must be allowed. The extracted juice of the leaves and buds, which is secured by cooking and straining, is very low in sugar (1%) and high in a pleasant acid (3%) flavor. The generous supply of pectin, acidity and cherry red color give a wonderful jelly product, equal to red currants or cranberries.

Pkt.: (about 40 seeds) **25c;** $\frac{1}{4}$ oz. **\$1.25.**

PREPARATION AND RECIPES

Remove the seed pod before cooking, or when grown in northern areas, where growing season is too short to produce buds, the tender young red shoots are cut up and cooked. The seed pod is easily forced out by cutting off the stem-end of the calyx where it is joined to the pod and pressing gently with the fingers, or by cutting both stem-end and side of calyx and removing with the fingers. Don't over-cook Roselle! Over-cooking, just as over-maturity, robs Roselle of its finest flavor and toughens it. Properly cooked, it is a bright red in color, deliciously tender and appetizing. Roselle furnishes a delightful fruit sauce to serve with all meats and poultry. It may also be used as the basis of many tempting salads and desserts.

ROSELLE SAUCE: About ten minutes boiling or less gives a tender product. When Roselle is to be served as a sauce, use equal measures of calyxes and of water. Cook until tender, sweeten to taste, and allow sauce to come again to the boiling point in order to be certain that all the sugar is dissolved. The sauce may be rubbed through a coarse sieve and the sugar added to the strained product. This gives a very excellent imitation of strained cranberry sauce. A spicy sauce may be made by using less water when putting calyxes on to cook and substituting vinegar for the amount deducted, adding ground cinnamon, cloves and allspice to flavor.

ROSELLE JELLY: Roselle makes a beautiful jelly of a very tender texture. The jelling point seems to be easily lost by over-cooking and the jelly must, therefore, be removed promptly from the fire when the jelling point has been reached. Two measures of water for one of calyxes is the proportion used for making extraction. After boiling ten minutes cover and allow the Roselle to cool before straining. Use a low jelly glass, if the product is to be removed from the glass for serving.

SO MUCH FOR SO LITTLE

LESS THAN 9 CENTS PER COPY and even less when you subscribe for 3 years. **AMERICAN VEGETABLE GROWER** magazine offers more information pertaining to vegetable growing than any other in its field. Very authentic with a multitude of large illustrations. GLECKLERS Seedmen, strongly recommend it. Published monthly by the American Fruit Grower Publishing Co., who also publish the oldest fruit growing magazine in the U. S. Fill out the enclosed coupon and send with remittance to **AMERICAN VEGETABLE GROWER, 106 Euclid Ave., Willoughby, Ohio.**

STRANGE PLANT SPECIALTIES

ACHIOTE: Shrub-like tree produces bright red seeds, used in food coloring and also for lipstick. **Pkt. 50c.**

EDIBLE JUTE: Tall growing spinach; tender, fine for greens in hot climates.
Pkt. 25c; 1/8 oz. 50c; 1/4 oz. 90c.

CHILEAN HAND MELON: Size of large apple; delicious, fine for the refrigerator.
Pkt. 50c.

JUMBO HUSK TOMATO: Two inches and over, enclosed in a husk, fine for pies and preserves. **Pkt. 25c; 1/4 oz. 90c.**

YARD LONG BEANS: Pole-type, black-seeded, longest podded strain in existence, tender, stringless. **Pkt. 25c.**

TOMATO TREE: Bear firm plum-shaped delicious fruits on 12-foot trees. Fine grown in a flower pot in the home or greenhouse. Three strains—Red, Golden Gem and Yellow. **Each strain: Pkt. (25 seeds) 50c.**

SUGAR CORN (95 Days): Multi-eared, up to 8 ears per stalk. Medium size ears, white, very sweet and tasty. **Pkt. 50c; 1/4 lb. 90c.**

TABLE COWPEAS (White Kadoorie): A new strain developed by Prof. C. H. Ullmann, vegetable specialist at the Kadoorie School of Agriculture in Israel. A cross between Early Acre (California Blackeye X Brabhorn) and an Egyptian variety. The green pods are very tender, without strings. Green seed may be used like peas. The grain when ripe is white and is excellent dry in cooking, as there are no hard shell. Plants are semi-climbing and may be left to grow on the ground or pole them. **Pkt. (about 30 seeds) 25c; 1 oz. 90c.**

PIGEON PEAS: Botanically known as *Cajanus Indica*, commonly grown in India, New Zealand and other tropical countries. It is widely cultivated because of its nutritious seeds being very high in proteins. Can be cooked while tender as garden peas or with a bit of bacon or in stews. It is perennial, although can be treated as an annual in more temperate zones. In areas having only light frost the trees grow 10 feet high and live 3 or 4 years. Bearing starts very early. The purple-spotted yellow and orange flowers, bean-shaped blossoms are produced over a long period. Stem, leaves and seed pods are covered with soft velvety hairs. Pods are about 3 inches long, containing 3 to 6 seeds of which are mottled in many colors of white, red, purple and reddish brown. The trees prefer soil having good drainage.
Pkt. (about 40 seeds) 25c; 1 oz. 90c.

PIGEON PEA STEW

- | | |
|--|--|
| 1 cup dry Pigeon Peas, soaked over-night | 1 sliced onion. |
| (or 2 cups green-shelled pigeon peas). | 1 sliced potato, plus stew vegetables. |
| 1 lb. pork cut into small pieces. | 1 cup milk. |
| 1/2 cup rice. | 2 pats butter. |

For seasoning, 1/2 bottle catsup, salt and pepper. Add water to facilitate boiling and let it simmer over slow fire for at least two hours, or until thoroughly cooked.

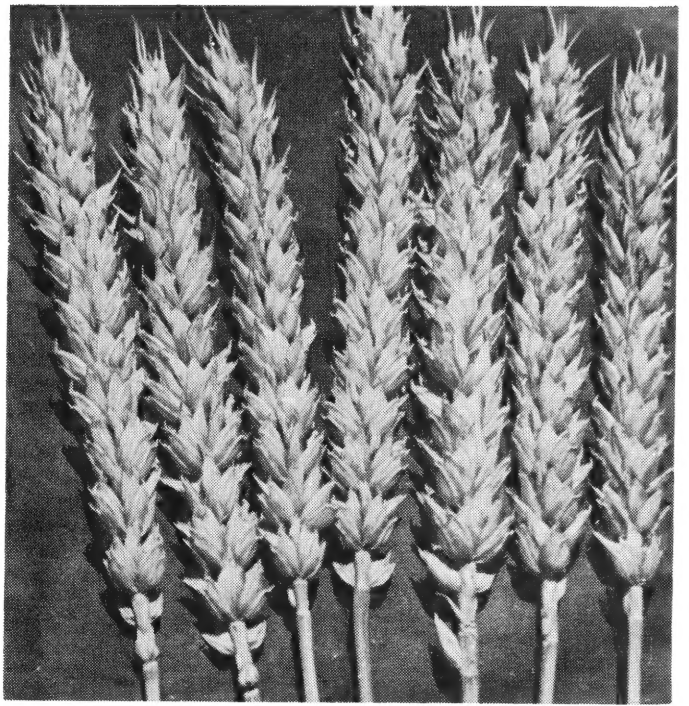
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SURE, EASY WAY TO START SEEDS

FERTL-CUBES: Result of an idea used in China thousands of years ago. Just drop seed in holes of compressed cubes of vermiculite, arranged in block form, commercially manufactured and patented as Fertl-Cubes. No disease or damping off; no weed seed; constant, even moisture supply, and organically impregnated with all essential food elements to assure continuous, vigorous, healthy growth. Order from the enclosed leaflet.

MARSTERS 46 (Winter Wheat)

A world's record established in England of 1952 on a nine acre field and commonly yielding 100 bushels per acre since its introduction in 1946. The extremely thick, stiff, short straw allows it to be grown on very fertile soil without lodging. Yield on common wheat strains is limited to the fact, straw is too thin and weak to carry an extremely high yield to maturity. A tremendous ability to stool out, we have seen a single plant having 44 heads from one seed. Heads and stalks at heading time are a most beautiful light blue color. Ripened heads are white. Large bold red berries, medium soft in consistency. Milling quality is considered fair, protein content is extremely high, making it excellent for feeding purposes.



In our last two years of testing and seed increase, we have attained a yield of 70 bushels per acre. Has withstood our winters of down to 12 below zero and without heaving. Maturity is about one week later than common strains. Its long-standing ability after ripening adapts it extra fine for combining. Grain is tight in the chaff, thrashes out easily, with exception of the straw, which is always very stiff, causing more load than common wheat. Where yield is thought to be heavy, it is best to lessen the ground speed, otherwise grain will ride on top of the heavier than normal chaffy condition. The requirements for heavy yield are very fertile soil, heavy fertilizer application at seeding time, a generous nitrogen top-dressing in the spring before soil thaws out and another delayed application just before spring growth gets too tall.

Seed will again be available for 1956 fall sowing at reduced prices to be established in July. Request quotations at that time. Sample packets available for immediate delivery: **1 oz. 25c.**

INCA CORN

Those who have standing orders for this item may use their credit on other seeds in this catalog. We are unable to secure seed for at least another year.

WE NO LONGER HANDLE THESE ITEMS

Naranjilla, Ecuadorean Muskmelon, Malabar Spinach, Rooikrans, Bush Beans and Surinam Cherry.

TWO GREAT FARM MAGAZINES HAVE MERGED

For only 5 cents per copy you now can get FARM JOURNAL and COUNTRY GENTLEMAN, combined in one big magazine. Fill out the enclosed reduced money-saving coupon and send with remittance to the address thereon.

UNUSUAL STRAINS OF CORN

Photo on back cover coded by numbers

GOLD MEDAL #1; A red field corn. Very large beautiful ears reaching a length of 13 to 14 inches. Bright red kernels with small yellow spots within dents arranged in straight evenly formed rows. Vigorous tall stalks. Maturity 110 days. An exhibition corn for fairs or festive autumn occasions. POSTPAID; 1 oz. 25 hills - 3 per hill 25c; 1/4 lb. 60c; 1 lb. \$1.60; 5 lbs. \$6.25.

RAINBOW POPCORN #2; A most beautiful ear having all the colors of the rainbow. Large size ears when hung up at road side markets sell on sight for beauty alone and also having good popping quality. Medium height stalks. Maturity about 110 days. POSTPAID; 1 oz. 40 hills - 4 per hill 25c; 1/4 lb. 95c; 1 lb. \$3.25; 5 lb. \$13.75,

VARIGATED TOM THUMB; #3; Striking multi-colored popcorn having the popping quality of the original white strain. Fine for prizes at parties or just popping. Medium height stalks. Maturity 100 days. POSTPAID; 1 oz. 70 hills - 4 per hill 50c; 1/4 lb. 95c; 1/4 lb. \$1.75; 1 lb. \$6.50,

PURPLE HUSK #4; A flint field corn. Bright purple cob and husk. Very odd and beautiful for decorative and exhibition purposes. Purple tinged kernels sometimes have individual husks on each kernel. Maturity 100 days. Medium stalk height. POSTPAID; 1 oz. 40 hills - 3 per hill 25c; 1/4 lb. \$3.25

BLACK TOM THUMB #5; Coal black ears having fine popping quality like the original white strain. Short stalks. Maturity 95 days. Fine for exhibition and popping. POSTPAID; 1/2 oz. 50 hills - 4 per hill 30c; 1/4 lb. \$2.25.

RED TOM THUMB #6; A most beautiful red ear having the original Tom Thumb popping qualities. Maturity 100 days. Short stalks. Fine for exhibition and popping. POSTPAID; 1 oz. 70 hills - 4 per hill 50c; 1/4 lb. \$1.75; 1 lb. \$6.50.

BLACK CLARAGE #7; A field corn. Coal black ears are very odd and striking. Medium size ears. Height of stalks about 7 feet. Maturity 105 days. Fine for exhibition and autumn festivities. POSTPAID; 1 oz. 30 hills - 3 per hill 25c; 1/4 lb. 60c; 1 lb. \$1.60; 5 lb. \$6.25,

GINGHAM (Not shown) A field corn. Blue, purple and white kernels like the old fashion gingham dress. Medium size very attractive ears. Height of stalks about 7 feet. Fine for exhibition. Poultry are crazy for it. POSTPAID; 1 oz. 30 hills - 3 per hill 25c; 1/4 lb. 60c; 1 lb. \$1.60; 5 lbs. \$6.25,

IDEAL MOISTURE FOR POPPING CORN

Is 12 to 15 %, this is difficult to determine unless taken to a commercial grain buyer, having the necessary equipment to test for moisture. Another good system, dry the popcorn on the ear, shell and blow out resulting chaff, place in a gallon jar, add one teaspoon of water, seal up and store away. Moisture will then be retained at proper level and corn will be safe from rodents.

Beautiful Strains of Corn

(Numbered detail on preceeding cover page)

